

VINS AU VERRE

BULLES

Canard-Duchêne, Cuvée Léonie 25/95
PINOT NOIR, MEUNIER, CHARDONNAY, Champagne
yellow fruits, dry flowers, gingerbread

Domaine Lèlievre Brut Leuquois 16/64
GAMAY, Côtes de Toul
wild strawberries, bright acidity

BLANC

Olivier Morin, Constance 2019 18/72
CHARDONNAY, Chitry
yellow apple, lemon, yellow flowers

Pierre & Antonin, Unau 2022 16/64
MOURVEDRE BLANC, Languedoc
Lemon verbena, jasmine, baked apple

Domaine Schoech 2020 15/60
PINOT BLANC, MUSCAT, Alsace
citrus, bitter almond, honeysuckle

ROSÉ

Les Hauts de Lagarde 2022 12/48
MERLOT, CABERNET SAUVIGNON Bourdeaux
strawberry, fruity, herbal

Domaine du Dragon 2023 16/64
GRENACHE, SYRAH, CINSAULT
Côtes de Provence
red plums, mineral, raspberry

ROUGE

Chateau des Vergers 2022 18/72
GAMAY, Beaujolais-Lantignie
herbs, black berries, black cherry

Domaine de la Combe au Mas 2022 16/64
GRENACHE, CARIGNAN, Ventoux
black cherry, raspberry, tea

Domaine Grosbois 2022 16/64
CABERNET FRANC, Chinon
cranberry, raspberry, herbs

BIÈRE ET CIDRE

DRAFT

CUCUMBER LIME GOSE 8
Urban South, New Orleans, LA

THE BOOT KOLSCH 8
Abita, Covington, LA

MAKE BELIEVER IPA 8
Great Raft, Shreveport, LA

GEORGE PORTER JR PORTER 8
Zony Mash, New Orleans, LA

BOTTLES / CANS

KRONENBOURG 1664 LAGER 8
Strasbourg, France

GHOST IN THE MACHINE IPA 8
Parish, Broussard, LA

CUVÉE RENÉ OUDE KRIEK 18
Lindemans, Vleenbeek, Belgium

AVAL CIDRE 8
Bretagne, France

CLAQUE-PÉPIN CIDRE BOUCHE 24
Sérans, France 750mL

BAR METIER COCKTAILS

SOLEIL	18	ESPRESSO À LA METIER	16
gin, galliano, cloosterbitter, pineapple, lime, star anise		cognac, espresso, limoncello, coffee liqueur	
BUTTERFLY HOUSE	16	BEWARE TURN TWELVE	16
gin, elderflower liqueur, jasmine tea, lemon, mint		tequila, passionfruit, lemon, bitters, hibiscus	
DIRTY BOI	16	MYSTÈRE À L'ABRICOT	18
vodka, mastiha, dry vermouth, onion brine, gumbo bitters		rum, apricot eau de vie, ginger, orgeat, lemon, bitters	
SUB ROSA	16	STRAWBERRY FEELS	16
scotch, averna, drambuie, rose		blanche armagnac, sweet vermouth, strawberry, shiso bitters	
AVION INVISIBLE	18	PIGALLE SPRITZ	16
rye, amaro, honey, lemon, grapefruit, bitters		cassis, bianco vermouth, grapefruit juice, soda water	
	<i>milk clarified</i>		

APÉRITIF HOUR

4-6PM EVERY DAY

BYRRH GRAND QUINQUINA	7	Crispy Chickpeas: Espelette, 6 Rosemary, Fried Lemon
<i>raisins, fresh grapes, oak, cacao</i>		
PAUL-MARIE & FILS PINEAU DES CHARENTES	10	Fritto Misto: Seasonal Vegetables, 10 Champagne Vinegar, Buttermilk Dressing
<i>stone fruit, tea, honey</i>		
BROADBENT SERCIAL MADEIRA	12	OLIVES AND ALMONDS 8 confit garlic and rosemary, fresno chile dust
<i>dried dates, toffee, dark chocolate</i>		

AUTRES BOISSONS

Coffee roasted locally by
Cherry Coffee Roasters

DRIP	4	HOUSEMADE SPARKLING	5
ESPRESSO	3	LEMONADE	
CAPPUCCINO	6	COKE	5
LATTE	6	DIET COKE	5
*EXTRA SHOT	1	SPRITE	5
SELECTED TEAS	4		

A 20% Gratuity is automatically included for parties of five or more. We are happy to process multiple payments, but each party will receive a single check.

À LA CARTE

4-10:30PM EVERY DAY

CAVIAR SERVICE

traditional accompaniments

2oz rainbow trout roe	45
1oz royal siberian ossetra	100
1oz royal imperial kaluga	160

Petite

Crispy Chickpeas: Espelette, Rosemary, Fried Lemon 9

Fritto Misto: Seasonal Vegetables, Champagne Batter,
Buttermilk Dressing 13

Fried Bread: House Butter, Sage, Flaky Salt 10

Garden Salad: Bibb Lettuce, Roasted Beets, Radish,
Candied Pecans, Fried Goat Cheese, Balsamic 16

Veal Tartare: Shallot, Dijon, Preserved Mushroom,
Parmesan Cracker 18

Pommes Pave: Duck Fat, Creme Fraiche, Caviar, Chives 22

Grande

Moules Marinieres: Leek, Fennel, Fermented Tomato, Baguette 25

Burger de la Maison: Wagyu Beef, Bacon, White Cheddar, Onion Jam 22
Add Pomme Frites: 8

Veal Francaise: Black Pepper Aioli, Pickled Celery and Cucumbers 29

Desservir

Chocolate Tart: hazelnut crust, creme fraiche 18

Passionfruit Mousse: coconut sorbet, macadamia crunch 18

Madeleines: baked fresh to order served with creme anglaise 18